# PRIME TIME

## HAPPY HOUR
## MON-FRI 4:30-6PM

### BITES
REGULAR/PRIME TIME

Golden Fried Calamari
LAWRY'S REMOULADE **23/18**

Shrimp, Corn & Jalapeño Fritters
LAWRY'S REMOULADE **19/14**

Cheesy Onion Fondue
GRUYÈRE, SHERRY WINE,
SOURDOUGH TOAST **15/10**

Prime Rib Chili
SLOW-COOKED **14/9**

Lawry's Certified Angus Beef® Burger*
1/2LB CHUCK BEEF BRISKET, BABY ICEBERG
LETTUCE, HEIRLOOM TOMATO, RED ONION **23**

Petite Prime Rib Tacos
GREEN ONIONS, RADISHES,
TRIO OF SALSAS **19**

### WINE
BY THE GLASS

Brut Cava, Poema
SPAIN **13**

Select Chardonnay, Cabernet Sauvignon,
Other White, Other Red **10**

### BOTTLED BEERS
5 EACH

Budweiser, Bud Light, Coors Light,
Corona, Heineken, Blue Moon

### DAILY SPECIALTY COCKTAIL
8 EACH

Featuring Wheatley Vodka, Buffalo Trace
Bourbon or Corazón Blanco Tequila

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# BEERS

## DRAFT

16OZ / 22OZ

Tenaya Creek Big Dam Brown Ale 9/12.5
TOASTED MALT, COCOA AND CARAMEL,
WITH A SMOOTH, EASY FINISH

Stella Artois 9/12.5
CLASSIC BELGIAN LAGER

Samuel Adams 9/12.5
SEASONAL DRAFT

Guinness Draught 9/12.5
IRISH DRY STOUT

Tenaya Creek Las Vegas Aviators Ale 10/14
AMERICAN BLONDE ALE

Firestone Union Jack IPA 10/14
DOUBLE DRY-HOPPING CREATES
BOLD CITRUS FLAVORS CONTRASTED
BY PALE MALT SWEETNESS

## BOTTLED

Heineken 0.0 6
NON-ALCOHOLIC LAGER

Budweiser | Bud Light 6.5

Coors Light 6.5

Corona 7.5

Amstel Light 7.5
LIGHT LAGER

Heineken 7.5
HOLLAND LAGER

Newcastle Brown Ale 8
ENGLISH ALE

Blue Moon 8
BELGIAN WHITE

805 Blonde Ale 8

Ballast Point Sculpin IPA 10

Weihenstephaner Hefeweissbier 10

Chimay Première Trappist Ale 15
FIRST BREWED IN 1862 BY TRAPPIST MONKS
AT NOTRE-DAME DE SCOURMONT ABBEY

Lindemans Framboise Lambic 20

## HARD CIDER

Angry Orchard Crisp Apple 7.5